



# NOSTRUMS AND NERVES SHOULDN'T BE DISCUSSED

EVERY WOMAN'S OPPORTUNITY.  
The Bulletin wants good home letters, good business letters; good helpful letters of any kind the mind may suggest. They should be in hand by Wednesday of each week. Write on but one side of the paper.  
Address, SOCIAL CORNER, EDITOR, BULLETIN OFFICE, NORWICH, CONN.

THREE PRIZES MONTHLY: \$25.00 to first; \$15.00 to second; \$10.00 to third. Award made the last Saturday in each month.

## SOCIAL CORNER POEMS.

**New.**  
If you have hard work to do,  
Sing it now.  
Do it now.  
Today the skies are clear and blue,  
Tomorrow clouds may come in view,  
Yesterday is not for you.  
Do it now.  
If you have a song to sing,  
Sing it now.  
Let the notes of gladness ring,  
Clear as song of bird in spring.  
Sing it now.  
If you have kind words to say,  
Say them now.  
Tomorrow may not come your way,  
Do a kindness while you may.  
Loved ones will not always stay,  
Say them now.  
If you have a smile to show,  
Show it now.  
Make hearts happy, roses grow,  
Let the friends around you know  
The love you have before they go.  
Show it now.  
Sent in by WELCOME ME.

## ANSWERS AND INQUIRIES.

**J. E. T.**—Thanks. Bread and milk diet would be all right, but the Editor is always short of time.  
**ONE SISTER** proposes that the Editor drop the poetry on the Social Corner page, and substitute therefor Riddles contributed by the sisters.  
**ENID**—Cards received and mailed as you directed. Thanks for card.

## A PROPOSAL FROM J. E. T.

Dear Editor and Social Cornerites: There has been some talk about pins for the Social Corner writers, but can we all think alike? How would a diet of yellow rye, or wheat—very light weight with a C. on center? I rather favor the yellow ribbon—nothing to lose or misplace.  
What would the matter with our making something, or two or three things, if the tent was on fair grounds this fall—have a small table, and selling them, and some one to pin them.  
I have started a new industry—darning, mending, plain sewing for my neighbors and acquaintances, pin money or farm produce—that I don't have.

## HOW TO MAKE A KITCHEN CABINET.

Dear Cornerites. I am sending directions for making a kitchen cabinet. Every woman wants one, and all can't afford to buy one. I made one for my summer camp, a copy of my "Honey" at home.  
I took an ordinary kitchen table, 36 inches long, and 24 inches wide, and placed it on a piece of zinc or tin, or a half inch thick board. Then I got a large box at the grocery 3 feet long, 2 feet wide and 1 foot high. Lined it with white cloth, after inserting a shelf through the middle of the box. I nailed this down on its side so it would hold the box in place. I got an old cloth covering on the shelf, then pointed the outside of the box a light brown; nailed two little triangular pieces of cloth (as a rest for my rolling pin), to the back part of the box. Inside, below this I screwed a flat piece of wood, 1 foot by 1 inch wide, with a round flat piece of rubber at each end between the wood and the box, leaving a slit of one quarter of an inch. Just large enough to stick my rolling knives and butter knives through.  
I bought, at the ten cent store glass jars, a large one for coffee and smaller ones for tea, salt, sugar, baking powder, soda, cinnamon and allspice, and I made a little rack for these, by nailing two pieces of wood against the side of the box and a long straight piece of wood across the front. This held the jars in, except the one for coffee, which I kept by itself as it was larger than the others. I got for egg beater, nutmeg-grater and potato masher.  
Then I took a wooden box, 12x18 inches, knicked one end and fastened it to the under and right side of the table.  
I found a box a little smaller, put it in the end of the cabinet in the middle lengthwise, and put it in the larger box for a drawer. Here I kept my knives, forks and spoons for the table.  
I got two larger boxes and did the same on the other side of the small boxes so that I had two handy drawers.  
The sides and front of the boxes were painted. I kept table cloth, napkins and extra towels in this drawer. This cabinet is the handiest and most imaginable and although rude and rough it answers the purpose and is a great help and saves lots of steps.  
Regards to all.  
SUNBONNET SUE.

## A WAY TO FILE CLIPPINGS.

Editor of the Social Corner: There may be others besides myself who may often read an article in The Bulletin which they would like to keep to show another, yet have so many papers they cannot afford room to store them all. Of course, if a permanent scrap book is to be made, that is outside of our present story.  
In my way for handy temporary work I will illustrate by using a Connecticut Farmer as a text—object for the foundation pages or skeleton.  
I use but one cover and paste in only on one side. The book is a handy lay tool and, if not tied too tightly, will always lie smooth.  
First, from a smooth side of a paper packing box—the thick, stout kind used in transporting goods, I cut a cover a fraction larger each way than the leaf size of the Farmer—selecting when possible that part of the packing box where a lap has been made for the back and inner side of my cover. One half inch or more from the back edge of this cover I punch four holes. The outer two about one and one-half inches from the bottom or top edges—the other two dividing the remaining distance into equal parts unless I am using some other and longer leaf as a basis. Like the Rural New Yorker Farmer and two shoe or other strings are used to fasten the foundation pages to the cover—the open or ends of the strings being on the side to be renewed—not on the cover side. As

each Farmer is received it is marked, holed and fastened in place. The above merely preserves the Farmer, but I make it the basis for keeping articles which I wish to re-read, not only those published in the Farmer, but others found in The Bulletin and many other publications.  
The illustration, turn to the issue of The Bulletin for Saturday, May 23, 1914, and of the Connecticut Farmer for the same date, of the Connecticut Farmer does not make a good skeleton foundation, being too thin, and it cuts up much better).  
Using only one page of each leaf, I find page 8 of the Farmer has one-half page single column and one-half page double column advertising which I then cut out and paste in the cover. On page 14 of the Bulletin there is a short article on Planting Gladioli. I cut it out and paste in the cover. Philosophy as will make a good stub—say all that about "Lightning Cake." This stub is pasted on the back and then fastened to the page 8 of the Farmer just below the picture of the rug in the single column ad—that is, just as the name of the rug is written at the bottom of the skeleton page and cover a part of right hand column of the Farmer. (If the piece had been longer I should have folded the last part of it up on itself).  
Having subscribed to two of The Bulletin on purpose for the purpose of getting the last part of the other copy cut out the two parts of "Old and Young Living Together," using the margin as a stub for the last part and the last paragraph of the piece about gladioli as a stub for the first part. The second part is fastened to the Farmer page 8 of the Bulletin and the last part of the Farmer page 8 and the stub covers the picture and upper part of the rug ad. The last part is now fastened by its stub just above and in line with the second part. All the articles now fastened in are in line and cover the right hand column of the Farmer. There is now a fine chance for a two column article before turning to pasted in the cover—or more than one article. This one can add to the value of any such paper as the Connecticut Farmer and not destroy anything in it of any value.  
If at any time another article on the topic is found I like best to cut one pasted in I remove the first one and substitute the other, or keep both. How I am able to refer quickly to any article in the many last pages thus formed must be told at another time. Have I made it plain?  
MOTHER WILSON.

## HOW TO COOK WITH GAS.

Editor Social Corner: The amateur is often puzzled while doing gas range cooking and the following information may be found useful for reference by many.  
**For Broiling**—Light both burners 10 minutes before cooking, removing broiler rack from directly over the burner and substitute the other, or keep both. How I am able to refer quickly to any article in the many last pages thus formed must be told at another time. Have I made it plain?  
MOTHER WILSON.

## TESTED CAKE RECIPES.

**Dear Editor and Social Corner Sisters:** I am sending in some very nice recipes this week and hope some of the sisters will try them.  
**Soft Custard:** Yolk of three eggs, one half cup of sugar and one pint of milk, one half teaspoon of vanilla, one eighth teaspoon of salt. This custard poured over slices of stale sponge cake makes a pleasing dessert.  
**Variety Cake:** Three eggs, one and a half cups of sugar, half cup of butter, half cup of sweet milk, two cups of flour, one teaspoon baking powder. Divide into three portions, and two portions plain as above, add to the third portion half a cup of chopped raisins, one teaspoon cinnamon and one half of a grated nutmeg. Put together with jelly or frosting now the third portion of the middle cake.  
**Coffee Cake:** One-half cup each of sugar, butter, strong coffee and molasses, one egg, one cupful of raisins, one teaspoon each of soda, cloves, cinnamon and nutmeg, two cupfuls of flour.  
**Cookies:** Beat one cup of butter to a cream and then add one and a half cups of sugar and four and a half cups of flour, with half a teaspoonful of soda mixed with it, roll very thin, and bake in quick oven.  
**Cheese Sticks:** One cup of grated cheese, one cup of flour a small pinch of cayenne pepper, butter same as for pastry, roll thin, cut in narrow strips and bake in quick oven. Serve with salads.  
Best wishes to all the Sisters, Brothers and the Editor.  
I am your S. C.  
WELCOME ME.

## HOW TO MAKE A KITCHEN CABINET.

Dear Cornerites. I am sending directions for making a kitchen cabinet. Every woman wants one, and all can't afford to buy one. I made one for my summer camp, a copy of my "Honey" at home.  
I took an ordinary kitchen table, 36 inches long, and 24 inches wide, and placed it on a piece of zinc or tin, or a half inch thick board. Then I got a large box at the grocery 3 feet long, 2 feet wide and 1 foot high. Lined it with white cloth, after inserting a shelf through the middle of the box. I nailed this down on its side so it would hold the box in place. I got an old cloth covering on the shelf, then pointed the outside of the box a light brown; nailed two little triangular pieces of cloth (as a rest for my rolling pin), to the back part of the box. Inside, below this I screwed a flat piece of wood, 1 foot by 1 inch wide, with a round flat piece of rubber at each end between the wood and the box, leaving a slit of one quarter of an inch. Just large enough to stick my rolling knives and butter knives through.  
I bought, at the ten cent store glass jars, a large one for coffee and smaller ones for tea, salt, sugar, baking powder, soda, cinnamon and allspice, and I made a little rack for these, by nailing two pieces of wood against the side of the box and a long straight piece of wood across the front. This held the jars in, except the one for coffee, which I kept by itself as it was larger than the others. I got for egg beater, nutmeg-grater and potato masher.  
Then I took a wooden box, 12x18 inches, knicked one end and fastened it to the under and right side of the table.  
I found a box a little smaller, put it in the end of the cabinet in the middle lengthwise, and put it in the larger box for a drawer. Here I kept my knives, forks and spoons for the table.  
I got two larger boxes and did the same on the other side of the small boxes so that I had two handy drawers.  
The sides and front of the boxes were painted. I kept table cloth, napkins and extra towels in this drawer. This cabinet is the handiest and most imaginable and although rude and rough it answers the purpose and is a great help and saves lots of steps.  
Regards to all.  
SUNBONNET SUE.

## A WAY TO FILE CLIPPINGS.

Editor of the Social Corner: There may be others besides myself who may often read an article in The Bulletin which they would like to keep to show another, yet have so many papers they cannot afford room to store them all. Of course, if a permanent scrap book is to be made, that is outside of our present story.  
In my way for handy temporary work I will illustrate by using a Connecticut Farmer as a text—object for the foundation pages or skeleton.  
I use but one cover and paste in only on one side. The book is a handy lay tool and, if not tied too tightly, will always lie smooth.  
First, from a smooth side of a paper packing box—the thick, stout kind used in transporting goods, I cut a cover a fraction larger each way than the leaf size of the Farmer—selecting when possible that part of the packing box where a lap has been made for the back and inner side of my cover. One half inch or more from the back edge of this cover I punch four holes. The outer two about one and one-half inches from the bottom or top edges—the other two dividing the remaining distance into equal parts unless I am using some other and longer leaf as a basis. Like the Rural New Yorker Farmer and two shoe or other strings are used to fasten the foundation pages to the cover—the open or ends of the strings being on the side to be renewed—not on the cover side. As

stick cinnamon. Roll the strips until the steam rises, lay in the fruit and let simmer an hour, or until they look clear, place the pickles in a jar and pour the hot sirup over them.  
**Pickled Cabbage**—Take off the outside leaves of the cabbage, wash, quarter, then halve the quarters. Let it soak ten or fifteen minutes in clear water. Roll 20 minutes, then place in cold vinegar, seasoned to taste with spices and a little sugar.  
A good way to keep cucumbers, peppers and green tomatoes: Take a good sized jar wash them all clean, place a layer of salt in first then a layer of the pickles. Then another layer of salt, and alternate that way until the jar is filled. Do not put in any water, as what drains off of them is sufficient to make the pickles. I have some I put down two years ago and they are in fine condition now. (When wanted soak 24 hours.)  
Well, I am tired so will say good night with best wishes for the Editor and all the Sisters, from  
J. A. K.

## BULLETIN'S PATTERN SERVICE.

**9879**  
A charming combination. Ladies' Negligee or Dressing Sack and Cap.  
This attractive house sack may be developed in silk or cotton crepe, percale, lawn, flannel, cashmere or henriette, in various shades, or in dimity. Feather stitching, lace, ribbon or braiding or embroidery may serve as trimming. The sack is fitted with a belt at the waistline. Its lines are simple. The pattern is cut in six sizes: 34, 36, 38, 40, 42 and 44 inches. When made it requires 2 1/2 yards of 36-inch material for a 36-inch size. For the cap, 1-3/4 of a yard of 17-inch net, all over embroidery or lawn, percale, dimity, dotted Swiss and silk are suitable. A pattern of this illustration mailed to any address on receipt of 10 cents in silver or stamps.  
Order through The Bulletin Company, Pattern Dept., Norwich, Conn.

## A FEW WAYS OF MAKING PICKLES.

Dear Editor and Cornerites:—How are you all? I am about the same, still very lame.  
Mr. Editor: I do not quite understand who is to decide what we have to do to become eligible to wear an emblem. I do not see why such an emblem should cause any more publicity for the Social Corner writers than the D. A. R. They have a very handsome one.  
Of course, that is not a secret society, but an emblem would not be a give away to strangers. It might excite their curiosity to know what R. S. C. stood for. I hope some of the early members will come forward and tell us what they think about it. I think it should be up to them to decide what should be done about it. If they vote against it, why let that settle it for good and all.  
Crimson Rambler.  
Did you receive the letter I sent you? Hope you received the card.  
I received a letter from a friend in Pasadena, Cal. who had just been out to the Osterich Farm in South Pasadena. He says they have a large farm and the ostriches are kept in big pens. They have a handsome saleroom, and a large manufacturing building where they make up their feathers. The place is very attractive and they have a great many visitors.  
A Few Ways of Making Pickles—Watermelon or citron rinds should be soaked in strong alum water over night, then rinsed in cold water before adding them to the following sirup. (Other fruits require no preparation except washing.) To 2 quarts of vinegar add 2 1/2 pints brown sugar, 1-2 ounce of whole cloves, and a handful of

## CHILDREN'S DAY MEDITATION.

"And the child grew and waxed strong, filled with wisdom; and the grace of God was upon him." St. Luke 2:40

DOMINUS REGIT ME 8787 John Bachus Dykes, 1865

1. The King of love my Shepherd is, Whose good-ness fail-eth nev-er;  
I nothing lack if I am His, and He is mine for-ev-er. A-MEN.

2 Where streams of living water flow My ransomed soul He leadeth,  
And, where the verdant pastures grow, With food celestial feedeth.

3 Pervene and foolish if I strayed, But yet in love He sought me,  
And on His shoulder gently laid, And home, rejoicing, brought me.

4 In death's dark vale I fear no ill With Thee, dear Lord, beside me;  
Thy rod and staff my comfort still, Thy cross before to guide me.

5 And so through all the length of days, Thy goodness faileth never:  
Good Shepherd, may I sing Thy praise Within Thy house for ever.

Henry W. Baker, 1868

"Hear, O Israel: The Lord our God is one Lord; and thou shalt love the Lord thy God with all thy heart, and with all thy soul, and with all thy might. And these words which I command thee, shalt thou bear in thy heart; and shalt fasten them upon thy hand, and when thou sleepest, and when thou risest up, and when thou walkest by the way, and when thou liest down, and when thou art sitting, thou shalt say, 'Blessed be the name of the Lord our God for ever.' Deut. 6:4-9

Grace at the table to be said by the children.

"Blessed be the loaf the snowflake flour;  
And back of the flour the mill;  
And back of the mill the wheat and the shower  
And the sun and the Father's will!"  
Maltbie D. Babcock

# ECZEMA ALMOST COVERED BODY

Commenced with Little Pimples. Itched and Burned So Scratched and Made Sores. Cross and Fretful. Could Not Sleep. Cuticura Soap and Ointment Cured.

7 Hartwell St., Southbridge, Mass.—  
"Our son commenced with little pimples all over his body. They said it was eczema. The pimples looked like small insect bites and almost covered his body. They came to a head from which water would run. They itched and burned so badly that my son scratched them and made sores. His clothing irritated the eczema and he was cross and fretful. He could not sleep nights and would cry and say they burned and itched all the time.  
"I tried—but it did not relieve him, and some—but it seemed to make him worse. I then used Cuticura Soap and Ointment and the first night I used them he seemed to be so relieved he slept a little. I first washed the affected parts with Cuticura Soap and then applied Cuticura Ointment twice daily. At the end of the first week he was much better and at the end of the second week he was completely cured. Every mark was gone." (Signed) Mrs. W. B. Potter, Nov. 12, 1912.

For treating poor complexions, red, rough skin, and dry, thin and falling hair, Cuticura Soap and Cuticura Ointment have been the world's favorites for more than a generation. A single set is often sufficient. Sold everywhere. Liberal sample of each mailed free, with 32-p. Skin Book. Address Postmaster, Cuticura, Dept. T, Boston.

Men who shave and shampoo with Cuticura Soap will find it best for skin and scalp.

# WOMAN WEAK AND NERVOUS

Find Health in Lydia E. Pinkham's Vegetable Compound.

Creston, Iowa.—"I suffered with female troubles from the time I came into womanhood until I had taken Lydia E. Pinkham's Vegetable Compound. I would have pains if I overworked or lifted anything heavy, and I would be so weak and nervous and in so much misery that I would be prostrated. A friend told me what your medicine had done for her and I tried it. It made me strong and healthy and our home is now happy with a baby boy. I am very glad that I took Lydia E. Pinkham's Vegetable Compound and do all I can to recommend it."—Mrs. A. B. BOSCAW, 504 E. Howard Street, Creston, Iowa.

Tons of Roots and Herbs are used annually in the manufacture of Lydia E. Pinkham's Vegetable Compound, which is known from ocean to ocean as the standard remedy for female ills.

For forty years this famous root and herb medicine has been pre-eminent successful in controlling the diseases of women. Merit alone could have stood this test of time.

If you have the slightest doubt that Lydia E. Pinkham's Vegetable Compound will help you, write to Lydia E. Pinkham Medicine Co. (confidential) Lynn, Mass., for advice. Your letter will be opened, read and answered by a woman, and held in strict confidence.

## TRAVELERS' DIRECTORY

New London Line (NORWICH) NEW YORK

CHESTER W. CHAPIN CITY OF LOWELL

Choose this route when you go to New York. You will have a delightful voyage. The New England Steamship Co. has the finest view of the Washington Islands and water view of Manhattan Island. Steamer leaves New London at 11 a.m. daily (except Sunday), due New York, Pier 10, East River, at 6:30, and Pier 10, North River, 1 o'clock next morning.

NORWICH \$1.80 NEW YORK

Meals in Cabin. Tickets and staterooms from ticket agent railroad station.

NEW ENGLAND STEAMSHIP CO.

## STEAMER CHELSEA

To New York

FARE \$1.00

All Outside Rooms

Excellent Dining Service

Leaves Norwich Tuesdays, Thursdays and Sundays at 5:15 p.m.

Leaves New York Mondays, Wednesdays and Fridays at 5 p.m.

Express service at freight rates.

Tel 117 F. V. Knouse, Agent

## Babies!

Soon they will be big boys and girls, and their faces will be only a memory.

Bring the babies and we'll catch their smiles.

## LAIGHTON

THE PHOTOGRAPHER

Opposite Norwich Savings Society.

## Auto Repairing and Painting

We repair autos of all kinds in the proper manner.

Latest improved facilities make our shop unequalled in New England.

We bake the paint on, which makes it wear better, keep its gloss longer, and will not crack.

Why not have yours done right? It costs no more.

Bentley-Clarke Auto Co.

88 Main St. Westerly, R. I.

## THE DEL-HOFF

European Plan

Rates 75 cents per day and up

HAYES BROS.

Telephone 1327. 25-26 Broadway

## FURS STORED

by M. BRUCKNER

81 Franklin Street